



FENNEL & FIRE

Dublin Cheer Punch



8 servings



20 minutes

Get ready to raise a glass (or a mug!) to St. Patrick's Day with Dublin Cheer, a warming punch that brings the luck of the Irish straight to your party. This blend of spiced tea, citrus, and ginger is brewed for an Irish tradition—smooth, comforting, and just waiting for a splash of whiskey to turn up the cheer. Serve warm from a crockpot. Sláinte

INGREDIENTS

For Cocktail

Four cups of Fennel and Fire Dublin Spice Tea, brewed and cooled.
One cup of orange juice (fresh preferred, but bottled works too)
Juice of one lemon
One cup of ginger simple syrup
Whiskey (1 oz per serving, added just before serving).

For Ginger Simple Syrup

One cup water
One cup of granulated sugar
1/4 cup fresh ginger, peeled & thinly sliced

Garnish:

Orange slices
Lemon curls
Cinnamon stick

NOTES:

May be prepared in advance.



PREP

1. Make four cups of Dublin Spice Tea per instructions.
2. Make Ginger Simple Syrup

DIRECTIONS FOR GINGER SIMPLE SYRUP

1. In a small saucepan, combine water, sugar, and sliced ginger.
2. Bring the mixture to a boil over medium heat, stirring until the sugar dissolves.
3. Reduce heat and simmer for 10 minutes to infuse the ginger flavor.
4. Remove from heat and let cool completely.
5. Strain out the ginger slices and store the syrup in the refrigerator for up to two weeks.

DIRECTIONS FOR PUNCH

1. In a large pitcher or punch bowl, combine the cooled Dublin Spice Tea, orange juice, lemon juice, and ginger simple syrup. Stir well to mix.
2. If preparing in advance, cover and refrigerate until ready to serve.

To Serve Warm (Batch):

1. Warm the entire batch in a pot over medium-low heat until gently steaming.
2. Pour into 8-ounce tea cups and add 1 oz of whiskey to each cup.

To Serve Warm (Individual):

1. Heat 1 cup of the punch in the microwave until warm.
2. Stir in 1 oz of whiskey and enjoy.